

NORTH TOWN



ALL dishes come when ready!

NIBBLES

PUCCIA PUGLIAN (VE)	£4.5
Bread baked in-house, served with extra virgin rosemary olive oil & rock salt	
NT OLIVE (VE)	£5
GARLIC & ROSEMARY SCHIACCIATA (VE)	£6
House-baked garlic & rosemary schiacciata finished with rock salt	
SUN DRIED TOMATO PESTO (N)	£4.5
BABA' RUSTICO	£8
Salsiccia, friarielli, provola & rosemary oil	

SHARING PLATTERS

CARNE CARNE (N)	£25
Board of Italian cured meats, served with schiacciata	
ANTIPASTO SUD PLATTER (V, N)	
Burrata & a selection of our seasonal salads	
PICCOLO (FOR 2)	£25
NORMALE (FOR 4)	£40
GIGANTE (FOR 6)	£50

ANTIPASTI

BURRATA (GF, V, N)	£7
Simply dressed with extra virgin olive oil	
BURRATA PAPPALOMODORO (V, N)	£13
Served with pappalomo al pomodoro & rocket pesto	
SMOKED BURRATA (V)	£13
Served with pea & mint pure, sun-dried tomatoes & crostini	
PEPERONE IMBOTTITO (V)	£12
A timeless favourite Napoli dish inspired by rustic home cooking. Oven-baked peppers with aubergine puttanesca & croutons	
FORMAGGIO OF THE DAY (V)	£12
Provolone del monaco DOP, caramelised red onion & crostini	
PEPERONATA (VE, GF)	£7.5
Roast peppers in sweet and sour white onion, pine-nuts & parsley	
NAPOLETANA (VE)	£7.5
arance, finocchio, walnuts, green apple & pomegranate	
PANTELLERIA (VE, GF)	£7.5
Cherry tomato, red onion, green olives, capers, potatoes & oregano	
CAPONATA (VE)	£7.5
garlic & chilli, sweet & sour red onion, raisins, olive, mint & fried aubergine	
FREGOLA (VE)	£7.5
chargrill courgette, roast pepper, cherry tomato & spring onion	
ROAST CHERRY TOMATO (VE, GF)	£7.5
Roast cherry tomato in rosemary, garlic & extra virgin olive oil	
BEANS SALAD (VE, GF)	£7.5
marinated borlotti beans, red onion & chilli	
HAND CUT SALAMI	£13
The finest salami, thickly cut to order	

SMALL PLATES

FISH	
DUO OF ANCHOVIES (GF)	£11
Cetara anchovies & marinated anchovies	
SARDE ALLA TORTIERA	£15
Fresh sardines, sauteed in white wine, garlic, chilli, & mint, served with crostini bread to soak it all up. Pure Napoli vibes	
TUNA (GF)	£16
Grilled seared grade A tuna sashimi, served with Pantelleria salad	
GAMBERI (GF)	£5 PER PIECE
In salsa verde butter or In 'nduja butter	
POLPO	£16
Chargrilled octopus, served Sicilian caponata, crostini & homemade salty ricotta	
INVOLTINI ALLA MESSINESE (N)	£16
Swordfish rolls filled with provola, capers, pine nuts, parsley, garlic, coated in breadcrumbs & chargrilled. Served on roast cherry tomato	
BRANZINO ALL'ACQUA PAZZA (GF)	£16
Sautéed branzino in white onion, capers, black olives di Gaeta & cherry tomato in white wine sauce	

MEAT

LAMB MEATBALLS (GF, N)	£15
Garlic, chilli, raisin & almond flour lamb meatballs in a slow-cooked tomato sauce topped with taleggio cheese	
BOMBETTE DI SALSICCIA E FRIARIELLI ALLA BRACE (N)	£15
Served on a peperonata salad	
CONIGLIO ALLA CACCIATORA	£22
Braised rabbit, chilli, rosemary & white wine	

PASTA

Pastas marked with * can be made **gluten free**

CLASSIC LASAGNE	£17
Pork, beef & sausage ragù	
SCIALATIELLI RAGÙ *	£17
Slow-cooked spicy sausage ragù	
ORECCHIETTE, PESCE SPADA	£18
Garlic, chilli, swordfish, cherry tomato, black olive & mint	
PASTA MISTA PISELLI E PROVOLONE DEL MONACO (V)	£16
The Napoli peasant dish with white onion, peas, mint & provola del monaco	
PASTA CA MUDDICA (VE)	£15
Scialatielli, garlic, chilli, parsley & lemon zest, topped with seasoned toasted breadcrumbs	
PASTA CON LE SARDE (N)	£18
Sardines, shallots, garlic and chilli, raisins, pine nuts, anchovies, dill & saffron, topped with toasted bread crumbs	
BUCATINI ALLA CACCIATORA	£18
Slow braised rabbit, chilli, rosemary, white wine & cherry tomatoes	
PASTA DEL GIORNO	£ PLEASE ASK
Today's pasta from Scaravilli pasta lab	

SIDES

LAMB FAT POTATO (N)	£7
Lamb fat potato with 'nduja & pecorino sauce	
FRIARIELLI (VE)	£7
BROCCOLI (V, N)	£7.5
Chilli, toasted almond & lemon zest	
ROCKET SALAD (V)	£7
With cherry tomatoes & parmesan	

V - Vegetarian VE - Vegan N - Nuts GF - Gluten Free

Please inform a member of our team of any allergies or intolerances

*NORTHTOWN 12 APOSTLE
HOUSE RULES.*

1. NO, WE DO NOT SERVE VODKA OR GIN & TONIC...
NEGRONI RULES.
2. YES, THE TOILETS ARE SMALL AND COLD... WE ARE NOT
IN MILAN.
3. FOOD COMES WHEN IT'S READY... THE CHEF DECIDES.
4. WE EXPECT YOU TO HAVE AN APPETITE... WE ARE HERE
TO COOK.
5. WE RESERVE THE RIGHT TO MOVE YOU... OUTSIDE, TO
DIFFERENT STOOLS, OR INTO THE KITCHEN.
6. NO, WE DO NOT HAVE CREAM TO ADD TO PASTA.
7. WE LOVE KIDS, NOT PRAMS.
8. EAT CANNOLI WITH YOUR HANDS.
9. NO CAPPUCCINO AFTER DINNER.
10. YES, THERE IS NO BIG BLACK PEPPER MILL.
11. NO PARMESAN ON SEAFOOD PASTA!!!
12. DON'T BE TIGHT, TIP THE CREW IF THEY DESERVE IT!

NORTH TOWN

HOLY CANNOLI

X1 £4.5 / X3 £12 / X6 £20

SAVE SOME ROOM FOR OUR FAMOUS HANDMADE CANNOLI BOX
- ENJOY NOW OR TAKE AWAY FOR LATER

